

German Laid-Open Application 27 46 479

Shaped confectionery

Shaped confectionery

O / P E
MAY 23 2002
JO 96
PATENT & TRADEMARK OFFICE
5
The present invention relates to shaped confectionery which is characterized by a high dietary fibre content.

It is known that the lack of dietary fibre promotes the existence of a number of diseases of civilization. Faecal and bowel sluggishness, constipation, obturation, gastritis and gastric ulcer, appendicitis, 10 arteriosclerosis etc. are mentioned in direct connection with an inadequate crude fibre intake (dietary fibre).

[B. Thomas, Getreide, Mehl und Brot, 29, 4, 108-112
15 15 (1975); H. Torwell, Am. J. Clin. nutr. 25, 926-32
(1972)].

Conventional shaped confectionery, such as chocolates, chocolate bars etc., contain virtually no dietary fibre, or only insignificant amounts. Also, the remaining customary foods cannot completely cover the constant requirement for dietary fibre.

RECEIVED
MAY 28 2002
TC 1700
In contrast, the inventive confectionery is able to
25 compensate for the lack of dietary fibre. This is shaped confectionery which is distinguished by a high dietary fibre content. Furthermore, it is tastier and more consumer-acceptable than other preparations containing dietary fibre, for example tablets, pressed
30 materials etc. As a result of its structure it is possible to add, in addition to the dietary fibre, valuable vitamins, minerals and high-grade protein.

The dietary fibre present in the inventive shaped
35 confectionery, as a result of swelling and absorptive properties, has a beneficial effect on the entire gastrointestinal tract. The residence time of food in the stomach is prolonged, as a result of which gastric secretion can act for a longer time. The feeling of

hunger is lowered as a result of the increased residence time. The high swelling capacity increases stimulation on the intestinal walls, activates intestinal peristalsis and accelerates passage through 5 the intestine. In the large intestine the high absorption capacity causes the binding of free bile acids and toxic breakdown products.

10 The inventive confectionery contains dietary fibre at concentrations between 5 and 70%, but preferably between 15 and 30%. The exact amount of dietary fibre is determined by the composition of the base mix and the dietary fibre content of the substrate materials.

15 The composition of the base mix of the inventive shaped confectionery corresponds to the conventional preparations, for example slab chocolate, chocolate bars etc.

20 Suitable dietary fibre materials are bran, dried beet cossettes, ground plant fibres etc. These dietary fibre materials can be used in the most varied particle sizes, with the particle size being able to influence substantially the chewing impression. Dried beet 25 cossettes can be used, for example, as fine powder and also as coarse-grained material.

Example 1

	Chocolate mass	13%
	Cocoa butter	21%
5	Soya flour	2%
	(of high protein content and lecithin content and also having a high content of natural antioxidants)	
	Whole milk powder	20%
10	Powdered sugar	29%
	Wheat bran, fine ground	15%

15 The constituents listed are mixed in a mixer with supply of heat and then refined in an appropriate apparatus. The mass is then conched for approximately 24 hours at approximately 50°C. The tempered mass is charged into preheated moulds, for example slab moulds, and then removed from the moulds after cooling.

20

Example 2

Slab chocolate

	Chocolate mass	13%
25	Cocoa butter	21%
	Soya flour	2%
	(of high protein content and lecithin content and also having a high content of natural antioxidants)	
30	Whole milk butter [sic]	20%
	Powdered sugar	29%
	Beet cosslettes, ground to fine powder	15%

35 Processing is carried out as in Example 1.

Example 3

Chocolate bars:

Hazelnuts	26%
5 Cocoa butter	14%
Powdered sugar	33%
Whole milk powder	13%
Soya flour	4%
(of high protein content and lecithin	
10 content and also having a high content of	
natural antioxidants)	
Beet cossettes,	
ground to fine powder	10%
15 The constituents listed are mixed in a mixer with	
supply of heat. After a ripening process of	
approximately 24 hours, the mass is pressed to form an	
extruded rod and cut into pieces.	
20 For a coated bar, 24 g of the above described bar	
composition are used and coated with 6 g of whole milk	
chocolate.	
Instead of the beet cossettes, ground plant fibres or	
25 finely ground bran kernels may be used.	

Claims

1. Shaped confectionery characterized by a high dietary fibre content.
- 5 2. Shaped confectionery characterized by a dietary fibre content of 5-75%, preferably 15-30%.
- 10 3. Shaped confectionery according to Claim 1 and 2, characterized by a beet cossette content.
4. Shaped confectionery according to Claim 1 and 2, characterized by a bran content.